



SP 1

**Yeast for the production of sparkling wines.
Ensures smooth alcoholic fermentations.**

CHARACTERISTICS

SP1 is a natural yeast that originates from the Champagne-Ardenne vineyards, selected by Sofralab for its fermentation abilities and its respect for varietal character. SP1 is suitable for alcoholic fermentations under difficult conditions for the production of sparkling and still wines.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae* galactose – (ex bayanus)
- Killer status: Killer K2
- Fermentation kinetics: average
- Range of fermentation temperatures: 14 to 32°C
- Alcohol tolerance: up to 15 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: low
- SO₂ production: low
- H₂S production: low
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average

Organoleptic properties:

- Clean aromas and flavors.
- Respects varietal character.

APPLICATION FIELD

- Production of sparkling wines: base wines, bottle fermentation.
- Production of still wines: white, red, rosé wines.
- Fermentation under difficult conditions: low pH, high alcohol.
- Restart fermentations.

APPLICATION RATE

Recommended application rate: 20 g/hL

Maximum application rate according to current European regulations: none.



INSTRUCTIONS FOR USE

For production of still wines:

Dissolve active dry yeast (ADY) in 10 times its weight in a 50/50 mixture of water and must at a temperature between 35 and 40°C. Example: 500 g of ADY in a mixture containing 2.5 L of water and 2.5 L of must at 37°C.

Leave for 20 minutes then slowly homogenize yeast starter. If temperature difference between yeast starter and must is 10°C or below, add yeast starter directly to must. Otherwise, double yeast starter with must, wait 10 minutes, homogenize mixture slowly and add to must.

For production of base wines:

Add yeast to 10 to 20 times its volume of must. Ferment 6 to 12 hours and add to tank.

For bottle fermentation:

Yeast has to be acclimatized to alcohol as well as specific conditions of wines (pH, SO₂, temperature...). Prepare a pied de cuve (yeast starter) over a period of 2-5 days based on recommendations of your enologist.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

500 g vacuum bag – Box of 20 x 500 g.

10 kg bag.

STORAGE

Store in a cool, dry place in its original packaging.

Once open: use quickly.

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